

Our new spring menu with a choice of
delicious homemade dishes

MENU

Starters

- Prawn Cocktail** £7.95
This dinner party classic gets a 21st century makeover with basil and tarragon giving a lively flavour
- Pea & Mint Soup** £5.95
There are few combinations so sublime as peas and mint, garnished with cream
- Trio of Crab Cakes** £7.25
These perfect baby crab cakes are a scrumptious appetizer' simply served with a sweet chilli sauce & a squeeze of lemon
- Goats Cheese Tortillas** £6.95
Lightly charred goats cheese over roasted peppers, served on a warm tortilla and finished with a pesto quenelle

Main Course

- Sea Bass with sizzled ginger, chilli and spring onions** £13.95
The aromas released from this dish will have everyone licking their lips in anticipation!
Served with baby potatoes and fresh green salad
Best suited wine is this Sierra Grande Sauvignon Blanc sourced from the Central Valley is outstanding value.
Full of crisp ripe tropical fruit on nose and palate with surprising depth. £15.95 per bottle
- Lamb & Mint Burger** £12.95
Made with locally sourced lamb and fresh mint, the perfect combination for our homemade burger, served in a brioche bun with chunky chips and battered onion rings Best suited wine is an outstanding Pinot Noir from the Central Valley produced by Eric Monin. Light, fresh, red berry and cherry fruit on the nose and palate £17.95 per bottle
- Vegetarian Cottage Pie** £11.95
Hearty and delicious vegetarian lentil pie with buttery garlic mash, served with seasonal vegetables
Best suited wine is a classic un-oaked white Rivallana Rioja full of ripe, stone and tropical fruit. £19.95 per bottle
- Crispy Moroccan Chicken with a herb yogurt dressing** £12.95
We've given oven fried chicken a modern twist with the addition of Moroccan spices.
Served with herb yogurt and a side of sweet potato fries
Best suited wine is a Tempranillo Rioja has a deserved reputation for their refined, long lived wines from Cuzcurrita in Rioja Alta £22 per bottle

Desserts All £5.95

- Marmalade Cake**
This sticky cake is quite simply a joy. Served warm with ice cream or fresh cream the choice is yours
- Rhubarb and Custard Fool**
A truly classic combination with the perfect balance of sweet & sour flavours
- Black Forest Trifle**
This trifle is packed with rich chocolate brownies, whipped cream, black cherries and gorgeous thick chocolate custard
- Bakewell Tart**
A golden layer of shortcrust pastry filled with an almond cake, strawberry jam and drizzled with lemon icing, perfect!
- Delicious Ice Cream** £1.50 per scoop
Choice of flavours – Honeycombe, Clotted Cream Vanilla, Mint Choc Chip or Rum & Raisin

We have our Pub Classics Menu on the Specials Board

Light Bite Menu – Please see overleaf